

## CLAIMS

1. A noodle having slits formed along the longitudinal direction of the noodle and arranged in a single line, at least one of the slits being closed at opposed ends thereof.

2. The noodle as defined in claim 1 wherein the slit has a length of 3 to 8 cm, with an adjacent distance between the slits being 1 to 2 cm, and the noodle has an entire length of 10 to 30 cm.

3. A method of producing noodles comprising the steps of:

flattening a noodle dough to a sheet-like shape with spreading rollers;

forming slits in the flattened noodle dough so as to make plural lines of slits wherein the slits are formed along the transfer direction of the noodle dough, the lines being spaced at even intervals in the transverse direction and the slits of each line being spaced at even intervals in the transfer direction; and

cutting off the noodle dough at positions between the adjacent lines of the slits, in the said transfer direction of the dough.